Brut Nature Rodaro

Paolo Rodaro's Pas Dosé Classic Method

RODARO
SINCE 1846
ESTATE BOTTLED WINES

Label
Pas Dosé - Friuli Venezia Giulia region (Italy)

Vintage
Millesimato 2017 (57 months on the yeasts)

Wine appellation
VINO SPUMANTE DI QUALITA'

Grape variety blend
Blend from International Vines – Pinot Family (Pinot e Chardonnay)

Soil composition
Eocenic marl and sandstone, known locally as "ponca"

Vine cultivation system
Cappuccina-Guyot

Yield per hectare
60-70 q

Harvest period
August

Grape provenance
100% Single Estate wine in the Cividale del Friuli area

Pest control
Low environmental impact integrated pest management (SQNPI Certification)

Wine style
Sparkling Pas Dosé (Brut Nature/Brut Zero)

Average annual qty bottles
3.681 (0.75 l)

Vinification
Stainless Steel. Remained in the bottle on yeast for 57 months. Dégorgement: February 2023

Ageing
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Alcohol content
12.5%

Technical data
Acidity: 6.80 gr/l

Serving temperature
6-8° C

Suggested evolutionary peak from
5-10 year after the dégorgement

Sensory profile
With a fine, abundant and persistent mousse, the wines straw-yellow colour beautifully underpins its effervescent crown. The nose opens discreetly with notes of yeast, scented apple, white pulp fruit and citrus,later to be accompanied by aromas of woodland fruit and spice. Displaying appreciable complexity, enhanced by a pronounced mineral component, the delicate mousse, acidity and balance caress the palate. Hints of dried fruits, together with mixed berry currants, unfold into shortcrust pastry, bread crust, toasted hazelnut and hawthorn berry. The persistent finish, mirroring that of a 'metodo classico' of great finesse and elegance, confers long life on this signature Paolo Rodaro Zero Dosage Vintage 2017.

Serving suggestion
It will be at its best with antipasti, in particular shellfish and raw fish, but it partners as well with a full range of sausages and with all vegetarian dishes.

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